

# Market Menu

Monday – Friday 12-230pm

## Muscadet Selre et Maine sur Lie Les Templiers

Lovely & light with aromas & flavours of apples, pears, peaches, & figs. The texture has a delicate spritz & the finish is long  
175 ml £8

## Les Hipsters Côtes du Bourg, Bordeaux Right Bank, France

80% Merlot, 10% Cabernet Sauvignon and 10% Malbec. Aromas of ripe dark fruit with notes of broom flowers, coconut & brioche, the palate develops savoury blackcurrant.  
175ml £9

Carrot soup, spiced yoghurt, house bread (v)

Steamed mussels, white wine cream sauce, sourdough toast

Twice baked cheese soufflé



Dunwood farm venison sausages, creamy mash, red onion & port chutney

Pan fried fillet of sea bream, crispy la Ratte potatoes, samphire, house dressing

Butternut squash & Dovedale Ble pithivier, creamed leeks, buttered spinach



Sticky toffee pudding, vanilla ice cream

Cheese of the day, house crackers, fresh honeycomb

Duncombe affogato, Madeleine sponge

2 courses £25.50

3 courses £33

Please inform the team in advance of any allergies.  
A discretionary 10% service charge is included in the final bill.